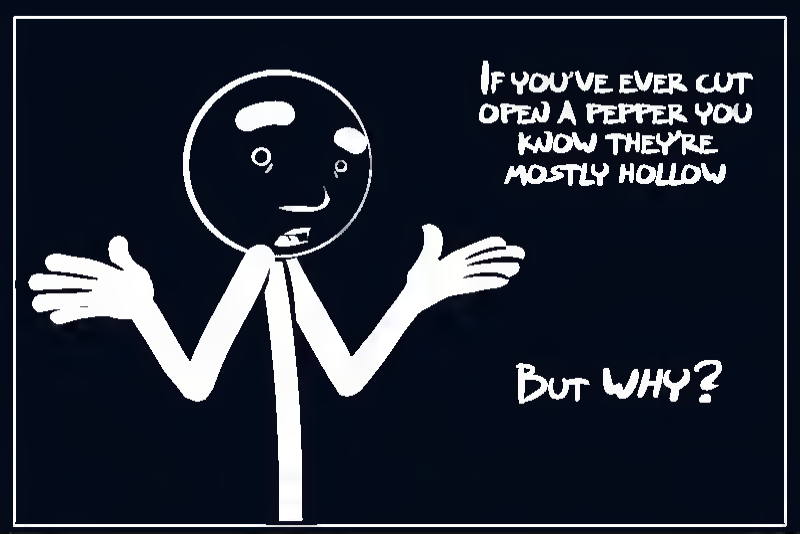
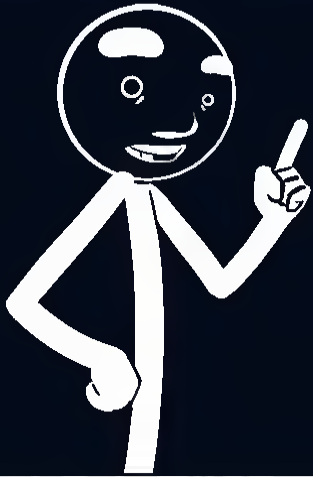
COOKING COMICALLY


IF YOU'VE EVER CUT OPEN A PEPPER YOU KNOW THEY'RE MOSTLY HOLLOW
BUT WHY?

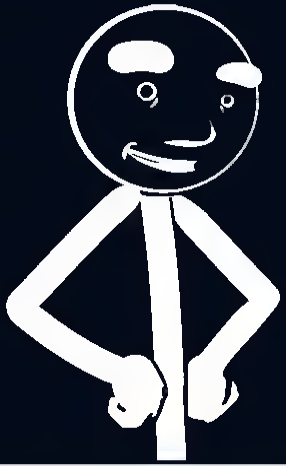
I'M SURE SCIENTISTS WOULD ARGUE THAT'S JUST A NATURAL PART OF THE PEPPER'S EVOLUTION.

A RESULT OF A MILLENNIUM OF RANDOM MUTATIONS, GENETIC DRIFT, AND SURVIVAL OF THE FITTEST EVEN BEFORE BEING METICULOUSLY CULTIVATED BY HUMANS.



BUT I BELIEVE THE PEPPER WAS DESTINED FOR SOMETHING

SOMETHING GRAND AND AMAZING



LIKE BEING STUFFED WITH DELICIOUS MEAT PRODUCTS AND EATEN.

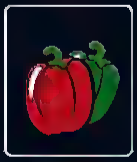
The Peppers of Destiny

Serves: 4

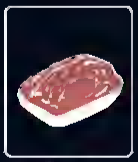
By Tyler Capes

cookingcomically.com

ALL THE GROCERIES



Bell Peppers
4



Ground Beef
½ lb 225g

White Rice
1½ Cups cooked 230g

Onion
¼ small

Garlic
2 cloves

Tomato Sauce
7oz 212g

Diced Tomatoes
8oz 220g

Shredded Cheese
your call

Chili Powder
2 Tsp 5.5g

Cumin
½ Tsp 1.5g

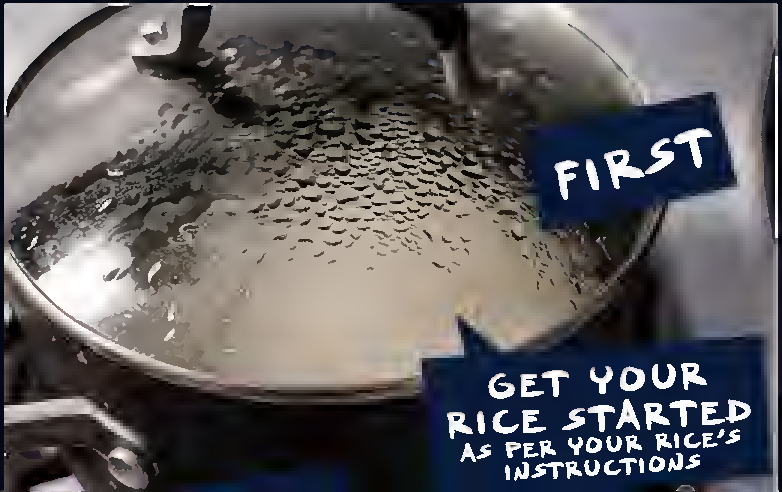
Cayenne
¼ Tsp 1g

Oregano
¼ Tsp 1g

Paprika
Dash

Salt
½ Tsp 3g

Pepper
Dash


FIRST
GET YOUR RICE STARTED
AS PER YOUR RICE'S INSTRUCTIONS

THEN CUT THE TOPS OFF 4 BELL PEPPERS
AND CLEAR OUT THE INSIDES

BOIL PEPPERS FOR ABOUT 3 MINUTES

AND LET DRY

THEN BROWN UP 1/2 POUND OF GROUND BEEF

Chili Powder

2 Tsp 5.5g

Cumin

½ Tsp 1.5g

Cayenne

¼ Tsp 1g

Oregano

¼ Tsp 1g

Paprika

Dash

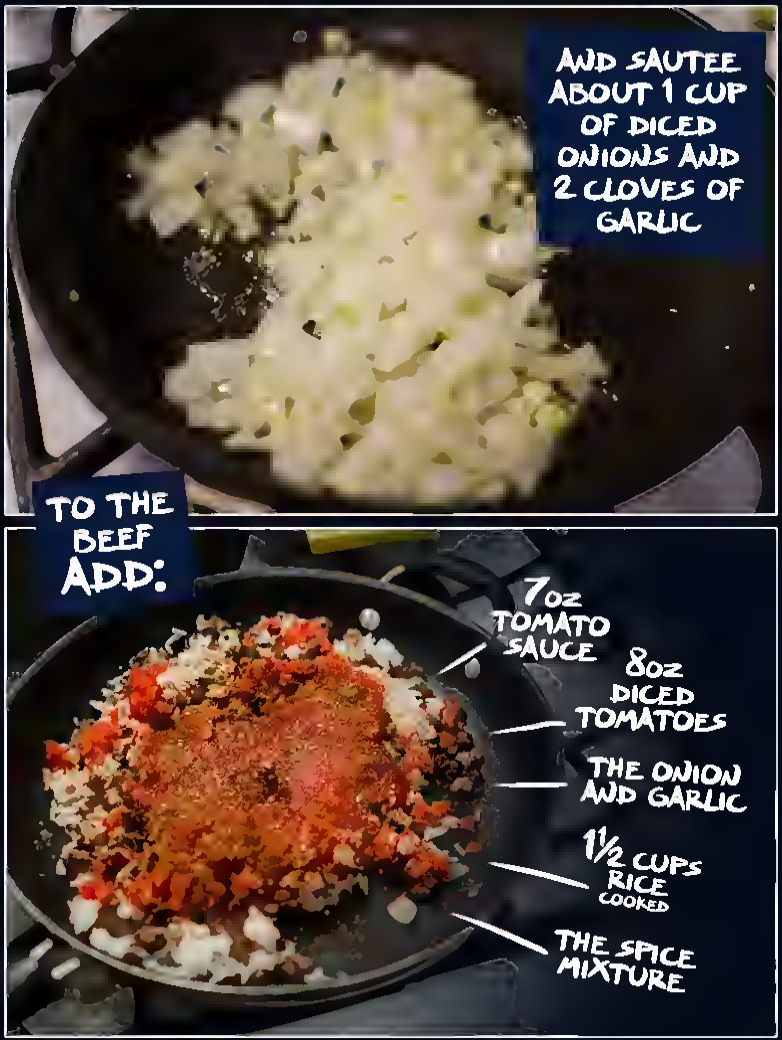
Salt

½ Tsp 3g

Pepper

Dash

PUT ALL THESE IN A SMALL BOWL AND MIX UP THE SPICES


AND SAUTEE ABOUT 1 CUP OF DICED ONIONS AND 2 CLOVES OF GARLIC
TO THE BEEF ADD:
7oz TOMATO SAUCE
8oz DICED TOMATOES
THE ONION AND GARLIC
1½ CUPS RICE COOKED
THE SPICE MIXTURE

MIX IT UP
STUFF PEPPERS AND PLACE THEM IN A PAN WITH JUST ENOUGH WATER TO COVER THE BOTTOM
AND BAKE @350°F (175°C) 25-30 MINUTES

TAKE A CONTRACT

ADD CHEESE IN THE LAST 2 MINUTES OF BAKING
AND ENJOY

END NOTES

- This recipe is extremely versitile. Go nuts with it and let me see your versions!

- Breakfast Peppers: use the ingredients from the MacGuffin Muffins in the pepper instead.

- No need to stick to my spice mixture if it isn't your style. Feel free to make your own.

- The game in the screenshot is The Witcher 3

And as always

Thank You For Reading

And please consider supporting me on
patreon.com/cookingcomically